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Laws of the United States.

PUBLISHED BY AUTHORITY.

AN ACT allowing Sarah Allen the bounty land and pay which would have been due to her son, Samuel Drew, had he lived, for his services as a private in the late war.

Be it enacted by the Senate and House of Representatives of the United States of America in Congress assembled, That the Secretary of War be authorized to issue, in the name of Sarah Allen, a land warrant for the bounty land which Samuel Drew, a soldier in the Army of the United States, deceased, would have been entitled to, had he lived.

Sec. 2. And be it further enacted, That whatever sum shall be found due to the said Samuel Drew, for his service as a private soldier, on settlement of his account, be paid to the said Sarah Allen, out of any money in the Treasury not otherwise appropriated.

H. CLAY,

Speaker of the House of Representatives.

DANIEL D. TOMPKINS,

Vice President of the United States and President of the Senate.

January 19, 1820. Approved,

JAMES MONROE.

RESOLUTION for the further Distribution of the Journal of the Convention which formed the Constitution of the United States.

Resolved, by the Senate and House of Representatives of the United States of America in Congress assembled, That the Secretary of State be instructed to furnish each member of the present Congress, and the Delegates from territories, (who may not be entitled to the same, under the resolution of Congress of the twenty-seventh of March, one thousand eight hundred and eighteen,) the President and Vice President of the United States, the Executive of each state and territory, the Attorney General and Judges of the Courts of the United States, and the Colleges and Universities in the United States, each one copy: for the use of each of the Departments, viz: State, Treasury, War, and Navy, two copies each; for the use of the Senate, five copies; and for the use of the House of Representatives, ten copies, of the volumes containing the Journal, Acts, and Proceedings, of the Convention which formed the present Constitution of the United States; and that the residue of the copies of said Journal be deposited in the Library of Congress, for the use of the members.

H. CLAY,

Speaker of the House of Representatives.

DANIEL D. TOMPKINS,

Vice President of the United States and President of the Senate.

January 19, 1820. Approved,

JAMES MONROE.

AN ACT for the relief of Matthew Barrow.

Be it enacted by the Senate and House of Representatives of the United States of America in Congress assembled, That there be paid to Matthew Barrow, out of any unappropriated money in the Treasury of the United States, the sum of three hundred and nine dollars and nineteen cents; which sum was expended by the said Barrow, in defence of a prosecution at the suit of Absalom Page, for property impressed by him, in and for the service of the United States, during the late war with Great Britain.

H. CLAY,

Speaker of the House of Representatives.

JOHN GAILLARD,

President of the Senate, pro tempore.

January 28, 1820. Approved,

JAMES MONROE.

AN ACT for the relief of James Hughes.

Be it enacted by the Senate and House of Representatives of the United States of America in Congress assembled, That the Secretary of the Treasury be, and he is hereby authorised and required to issue a certificate for four hundred dollars, to James Hughes, of Randolph county, in the state of Illinois, or his representatives, as a compensation for two hundred acres of land, to which he was entitled, and which has been sold by the United States; which certificate shall be receivable in payment for so much of any debt to the United States for public land.

H. CLAY,

Speaker of the House of Representatives.

JOHN GAILLARD,

President of the Senate, pro tempore.

January 28, 1820. Approved,

JAMES MONROE.

There are no principles but those of religion to be depended on in cases of real distress; and these are able to encounter the worst emergencies, and to bear us up under all the changes and chances to which our lives are subjected.

FROM THE NATIONAL INTELLIGENCER.

SKETCHES OF ILLINOIS.

The climate of Illinois, in a geographical sense, is the sixth north; or rather it comes under zone number six, which in Riccioli's table of climates comprises all that part of the northern hemisphere which lies between latitudinal parallels 35 deg. 35 min. and 40 deg. 32 min. The longest day of this climate is 15 hours; though that of the inhabited portion of Illinois, cannot exceed 14 hours 30 minutes.

In a popular sense, the climate of Illinois, is, perhaps, the finest in the world—that of places under the same parallel of latitude in Europe hardly excepted.

The climate of Italy, (which is the only one that can form a proper subject of comparison,) owes its present benignity to adventitious causes altogether; for there is abundant evidence to show, that a change of temperature and soil has taken place there since the time of Caesar.

The causes of this change are found in the continual labors of human industry, which has gradually progressed in clearing the earth's surface of woods, draining it of surplus water which the numerous ponds and marshes afforded, and carrying it to a high state of cultivation.

What industry has done for Italy, (and indeed for most other parts of Europe,) nature has done for Illinois. The great portion of prairie land in this state, (supposed, by some, to constitute one fourth part of its superficial contents,) the paucity of bogs and marshes, and the mellow looseness and warmth of its soil, render its climate mild, genial and wholesome.

It is well known in the Atlantic States, that the clearing of the lands of woods produces a sensible change in the temperature of the climate. Large and thick woods prevent the sun's rays from penetrating into, and warming the soil; and the fallen leaves, branches, and other vegetable matter, rotting on the ground, form a kind of crust, which hinders the escape and diffusion of the internal heat.

There is here such a uniformity in the state of the atmosphere, that one experiences none of those sudden changes, from heat to cold and from cold to heat, which are induced by proximity to mountains, marshes, and seas, and by variability of winds. Indeed, there is great uniformity in the climate of America, taken as a whole. M. de Paw, in his "Recherches Philosophiques sur les Americains," concludes, as the result of his observations on the subject, that our climate is less variable than that of Europe.

During the winter season here, the mercury ranges between 20° and 50°, seldom lower than 20°. The mean summer heat is about 80°. As in the latter season I have never heard of a death by *idiopathic phrenitis*, so in the former to have one's ears, fingers, or toes bitten by the frost, is very unusual, not to say unheard of.

Inland lakes doubtless have a great tendency in making the climate of the country which surrounds them, harsh and unfriendly to the objects of human culture. But the state of Illinois is so far removed from the great chain of lakes which separates the United States from Canada, that this cause does not affect us. We are peculiarly happy in this respect; for, being placed at that point where the waters of the Ohio, Wabash, Illinois, Mississippi, and Missouri rivers (which have their rise in the lakes or mountains at the distance of from one to two thousand miles above us) commingle, and from which they descend, in one great channel, to the sea, (about fifteen hundred miles below us,) we escape, on the one hand, the frost and snows of the upper country, as, on the other, we do the contagious vapors and strength destroying influence of the lower.

Vines flourish in Illinois, and yield their fruit in as great abundance as the same species do in southern France or Italy. And I have not the smallest doubt but that hereafter it will be as much famed for good wines, as either the countries above mentioned.

I saw large apples in November, the second product of the same trees, this last season.

During my residence in this state, (two years,) I have never seen the earth covered with snow to the depth of two inches.

Englishmen remark, that we have here none of those long, dribbling, joyless rains, which are so frequent in their country—rains which disgust humanity with itself, and induce gloominess of temper, hypochondriacal distempers, and suicide. I may add, nor such rains as are common in the Atlantic states, which continue for days, and weeks, and even months, forbidding the eye to refresh itself with the external objects of

• While writing this, (Dec. 31, 1819,) the mercury is lower than I have ever before seen it in this country. It is at 10°—was at 5° this morning at sunrise.

creation, and interrupting every other rural enjoyment. Our rains here descend in copious showers but are of short duration. They simply wash the face of the fields, that they may look brighter when dried. They do not drench them.

With respect to the question whether the ultimate clearing and settlement of the western country will diminish or increase the quantity of water in the Ohio and other rivers, (to which you directed my attention in your letter of the 13th September last,) I beg leave here to offer you the result of my reflections on it.

Although the experience of the old settlers of this country furnishes no evidence to support an answer to this inquiry, in the affirmative, I am, nevertheless, disposed to answer it in that way; and think that satisfactory reasons may be assigned, why the felling and clearing away of forests, and the annual cultivation of the ground so cleared, lessen the quantity of water which is carried off by the rivers.

It has been ascertained, by experiments, that the exposing of land to the full force of the sun's rays, produces a heat, at the depth of a foot below the surface of the earth, about 15 degrees greater than what is found at the same distance below the surface in thick woods. Consequently, the evaporation of water, from an open prairie country, must greatly exceed that which takes place where the earth is shaded by the foliage of trees, and trees themselves.

Besides this effect of the solar heat, in dissipating greater quantities of water from the fields than from the woodland, the action of winds may be taken into the account. Winds, it is well known, greatly assist the process of evaporation; and when they sweep along the surface of the earth, unobstructed by woods, and other moist vegetable substances, their effect, in this regard, must be astonishingly great.

From these and other causes, to which, perhaps, I have omitted to look, the inference may rationally be drawn, that the clearings and cultivation of the western country has diminished, and that, as this clearing and cultivation progress, will continue to "diminish, the quantity of water in the Ohio, and other rivers."

With much respect, I am, &c.

HENRY EDDY.

J. MEIGS, Esq.

FROM THE AMERICAN FARMER.

Gabriel Plat, in his discovery of hidden treasures, mentions an implement called from its use an *Eradicator*, on my recommendation a friend has used it, and informs me that it answers well; it must save a great deal of labor in grubbing up roots, besides doing the work much more effectually.—On the other side, I send you the description of it, for publication.

THE ERADICATOR

Is a very large and strong three pronged fork, which as a lever, by the assistance of a block, is able to tear up any thing. The bigness of it is so much more than a dung fork, which it most resembles, that it seems improper to call it by such a name; wherefore, I have given it another. It is to be thus constructed: the handle must be a long thick beam, its length fifteen or sixteen feet, and its thickness such as will keep it firm against a great deal of force; the tines or prongs, should be twenty inches long, notched at the sides, and a little leaning upwards; and they must be joined to a strong shoulder of iron, with proper fastenings for the end of the pole: this being carefully fastened on, the person who works it must fasten a rope six or eight feet long to the other end, and take with him a thick block of wood, and a heavy wooden beetle or maul. When he comes to the first shrub, or root, he must force in the three prongs, slanting into the ground, so that they go under the root, and the top of the pole be somewhat higher than his head; then with good strokes of the beetle, he must drive it well in, till the tines are quite in the ground; he is then to lay the block under the pole, near where the tines are; this will raise its top ten or twelve feet high; and he is then to lay hold of the rope and pull with all his force. Those who know what the effect of the lever is, will be sensible that no root can keep its place against this; it will tear up the most firm, and in some kinds will draw out fibres of seven feet in length.

FROM THE SAME.

THE ART OF MAKING GOOD BACON.

In the catalogue of "good things," good bacon deservedly holds a conspicuous place. In this part of the country it is a standard dish, which never cloy the taste, and never fails to be treated with very pointed respect and attention wherever it makes its appearance. Whatever therefore is calculated to diffuse the knowledge of making it after the best manner, must be well received;—and we feel warranted, in saying, that he who pursues the following process, so well described by our much

valued correspondent SYLVANUS, will be sure to succeed.

To the testimony of *Sylvanus* we can add ours, that neither brine, nor sugar, nor molasses, is of any use or advantage. Last year the Editor was prevailed on to increase the quantity of saltpetre, putting 4 pounds to 1500 weight; but he inclines to think it had a tendency to make the meat very hard immediately after cooling; he has therefore returned to the use of the quantity recommended by *Sylvanus*, whose observations convey several new suggestions, and reasons for old practices. As to the necessity of any brine whatever, even what gathers in the bottom of the tub, from the melting of the salt alone, the Editor will here mention what he has often heard, that the late Jacob Gibson, of Talbot county, celebrated for his good bacon, as for his general good management, had holes bored in the bottom of his meat tubs, to let even that brine pass off. If, however, the reader will exactly pursue the recommendations of *Sylvanus*, in the selection of his meat, and the process of curing, he need not fear the result.

Another word in vindication of the rights of the housewife.—We shall always impartially claim from the ladies the performance of duties properly within their province; but we shall as studiously resist the imposition of burdens which are alike incompatible with their position in the domestic circle, and the delicacy of their constitution. We mean then to say, that the superintendence of the cutting up, and salting and smoking the meat for the year's family consumption, does not properly belong to the lady of the house; although we know, that, time immemorial, this task has been, in many neighborhoods imposed on them. It is a heavy, coarse, laborious operation, which ought to be done under the eye of the master. It is his duty to prepare every thing for the hands of the cook, and it is not until every thing for the table is placed in the kitchen, that the wife should be called on for her attention.

Editor of the American Farmer.

FOR THE AMERICAN FARMER.

Elmwood, Dec. 29, 1819.

MR. SEINER.—As I am blockaded by the snow to-day, I thought I would turn my attention to economics, and see about hanging up my bacon. This is an article of great importance to us country gentlemen who live at a distance from the butcher's stall; and as my bacon has been often praised by good judges, I thought I would give you a paper containing my practice in curing it, for the benefit of those less experienced. In December I procure hogs (without any regard to moonshine) weighing about 150 lbs. each, avoiding smaller, more than larger sizes.—I insist on their having been corn-fed for five or six weeks.—If I cannot get the assurance of a man of truth, I trust to my own judgment. The disposition of the fat when not frozen will give a pretty good criterion, if it appears to be hard, and crack about the kidneys like beef suet into small squares—I avoid such whose fat is more tenacious and inclined to transparency, adhering to the fingers, and bearing the complexion of lard.

If the lard when tried and cold is hard and white, there will be no danger of deception from any food that we are now acquainted with, and we may rely on its being corn-fed pork,—what *Ruta Baga* may do I know not.

I know of nothing in the cutting up the meat that deserves much attention, except to keep parts together that require an equal time for curing, so that those who cut many of the ribs with the shoulder, do an injury; for the shoulder requires three weeks salting and smoking, whilst the ribs require but two; I therefore cut the shoulder as short as possible, and the middling, of course, as long as it admits.

To every 1000 lbs. of meat I put 3 pecks of salt, and one third or half a pound of saltpetre.—I prefer mixing half ground alum salt with Liverpool, for in very soft weather the Liverpool will run off most too quickly, and in very dry, cold weather, the alum is too tardy, i. e. not ultimately to cure, but for the time allowed by me,—so they correct each other.

This composition is to be well rubbed on, and then sprinkled thickly on the cut surface of the meat. There is no danger of over-salting from quantity, it is length of time that has that effect. The meat is now to be laid in good casks, the hams and shoulders first, skin downwards, and then the middlings and smaller pieces.

In two weeks the casks are to be emptied and all but the hams and shoulders removed, being salted sufficiently; whilst those larger pieces (the hams and shoulders) are to be re-packed, putting those which seem least salted lowest among the brine.—A change of position is absolutely necessary, for the pressure is so great, that the brine will not pass equally through the meat if it is not once turned. In three weeks from the salting the shoulders are to be removed,

and in four weeks the hams. Every piece of pork on taking out of salt should be cleanly washed, by dipping a cloth in hot water, and washing off the salt brine and dirt on the pavement, and not into the tub, lest that become brine, and thus you would give the meat a second salting instead of washing off what was loosely adhering. This washing promotes the drying of the meat, and further tends to equalizing the saline flavor through the meat, and should not be neglected.

It will be perceived that I have not mentioned the article sugar, so much esteemed by many.—Ten years experience with it, and ten years experience without it has fully corrected my judgment on this article. If any person will try two parcels, one with and the other without sugar, he will find the following result:—That his bacon cured with sugar will be deprived of the fine red color two months longer for that addition; therefore it is certain that it interferes with the saltpetre, and if the saltpetre is of any service the sugar prevents that, and I presume it adds nothing to compensate. The fresh mawkish taste of the saltpetre is admirably adapted to temper the excessive rapid flavor of the common salt, whilst the beautiful red color is highly pleasing to the eye. It likewise interferes with the salt, and prevents too large a quantity from being absorbed, and thus preserves the meat from that hardness which bacon acquires when this article is left out.—Hickory ashes, I am told, answer nearly all the good purposes of saltpetre. But the care of making good bacon does not end here;—we must follow it to the smoke house. Let each piece be hung up clear of another, and there hang till quite dry, then kindle a fire to smoke it in a fire place of the following construction:—Build a chimney with a very low fire place exactly as for a sitting room, and when the chimney is carried up four feet close it at top. A small grate made with hoops or small bars of an old gridiron, at four inches from the hearth, will assist the burning of the wood. By having a chimney thus constructed, the blaze of the fire can never injure either house or meat, and no pieces can fall into the fire when a string or nail gives way. Houses have been burned by pieces of meat falling on the fire, and dispersing it to the wood work. All these accidents are thus prevented, and whilst the blaze and smoke ascends the blind chimney, the smoke must descend again and pour into the smoke house. A small chimney in brick houses on a corner of the wall may be useful to let out the smoke, but no holes in the wall to admit a ray of light. Some chips and a few billets of hickory make the best smoke—these will also keep the house warm, which is very important; for if the smoke house is cold, as will be the case when the smoke is carried by a flue from a lower story or another house, all our former care will be lost;—a damp will settle on the bacon, and it will have a bitter flavor.

A Mr. A. of Baltimore taught me never to make a smoke in damp weather, a practice so much followed; for, as he observed, his meat gained no color, but got a bad taste. I am satisfied he was correct, and he had large experience, as he followed smoking for gain.—One good fire per day will smoke the pieces exactly in the same times they were salted, viz. hams 4 weeks, shoulders 3 weeks, other pieces in 2. When the bacon is smoked and all returned to the smoke house, a floor, if not laid before should now be laid on the joist; by this means rats will be prevented from descending on the bacon, and the heat of the sun will be moderated, so that the bacon will not drip in summer heats. Darkness and coolness are necessary to preserve the bacon from flies—it may there hang in perfect safety till wanted. But a prudent housekeeper will inspect his meat in May and June, and then he will see the quality of his meat; that which is not corn-fed will crack and offer places of deposit for skippers, which should be filled up with ashes, and if any are already deposited, let the ashes be taken out the hearth as hot as fire and put in. The meat that is corn-fed will be close all around the cut. A ham of the first kind will shrink in boiling, and cut but a poor figure on the table, whilst the latter will swell to roundness, and overlook the dish;—will look as proud, if not as warlike as Juvenal's lobster.—When the sharp carver enters the cover, the essence will flow in a stream and fill the whole dish,—a most delightful sauce! Such a dish, with boiled poultry and savors, though often repeated, never loses its relish with the laborious husbandman, and he seldom thinks of any other to set before his guest.

SYLVANUS.

Fear guides more to their duty than gratitude; for one man who is virtuous from the love of virtue, from the obligations which he thinks he lies under to the Giver of all, there are ten thousand who are good only from the apprehension of punishment.